Watermelon Pickle

3 lbs Rind
6 tbs salt
8 c water
6 c. sugar
4 c vinegar
1 c. water
2 3/4 sticks cinnamon
1/4 c. cloves

hot jars and seal

5 rinds
10 c sugar
6 1/3 c vin
1 2/3 water
10 sticks cin
1/4 c cloves

Combine salt and 8 c. water - soak overnight
drain and cover with fresh water
cook until tender. drain
add sug. vin - water, and spices
add rind and cook 30 min

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\begin{array}{r}
18 \\
60\overline{)1000} \\
\underline{66} \\
400 \\
420
\end{array}
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\begin{array}{r}
22 \\
60\overline{)1300} \\
\underline{120} \\
166
\end{array}
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